

# Benwarin



HUNTER VALLEY

## 2004 Chambourcin

**Variety:** 100% Chambourcin

**Region:** Hunter Valley

### The Grapes

Estate grown on the Benwarin vineyard at Mistletoe Lane, Pokolbin. The yield was kept low by hand pruning, shoot, and bunch thinning. 2004 was a slightly difficult vintage with very hot weather in January followed by rain in February and March. The Chambourcin didn't seem to mind, though, and still produced a crop high in sugar, with ripe flavours and deep colour.

### Winemaking

The fruit was crushed, then chilled and cold soaked for 24 hours. It was fermented on the skins in open vat fermenters at 18 - 25°C for 7 days with the juice being pumped over the skins every 6 hours. It was matured in a mix of new and used French and American oak barrels for 12 months before blending, fining, and bottling.

Closure: Stelvin screw cap.

### Alcohol

13.7%

### Colour

Red with purple hues.

### Nose

Lifted spice and blackberry flavours integrated well with vanilla oak.

### Palate

A generous balanced palate with a soft finish.



Benwarin Wines

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